

Szwajcarska pszenica

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **22**
- SRM **3.9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Weizenmalz hell Schweiz | 2.8 kg (53.8%) | 80 % | 4 |
| Grain | Pilsner Malz Schweiz | 2.4 kg (46.2%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil | Hallertauer Blanc Schweiz | 25 g | 45 min | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------|------|--------|--------|-------------|
| Wyeast - 3638 Bavarian Wheat | Ale | Liquid | 125 ml | Wyeast Labs |